

1 Owocowa IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Best Pale Ale | 2.5 kg (36.8%) | 79 % | 5 |
| Grain | Pilzński | 2 kg (29.4%) | 81 % | 3.5 |
| Grain | Best Munich Malt Dark | 2 kg (29.4%) | 79 % | 25 |
| Grain | Płatki owsiane | 0.3 kg (4.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------------------|--------|--------|------------|
| Boil | Galaxy | 7 g | 50 min | 15.8 % |
| Boil | Galaxy | 10 g | 30 min | 15.8 % |
| Aroma (end of boil) | Mosaic na chłodzenie po chłodnicy | 40 g | 1 min | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |